The C3

A TURBOCHEF SPEED COOK OVEN

MOFFAT®

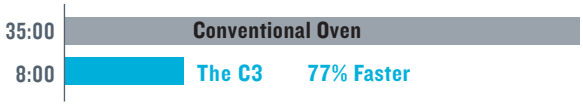
TURBOCHEF

Accelerating the World of Cooking™

When a foodservice operator needs to provide hot quality food to customers quickly, TurboChef offers the C3 speed cook oven. The C3 uses a patented combination of high speed impinged air and precise bursts of microwave energy to cook *up to 10 times faster* than conventional methods.

Customers agree the C3 cooks, bakes, browns, broils and roasts with quality comparable or superior to traditional cooking. UL® Certified ventless, the C3 does not require a hood, ventilation or fire suppression equipment, saving thousands in expenses. Its programmable, push-button control panel makes operation simple for anyone. And its small, stackable footprint maximizes cooking space.

CHÂTEAUBRIAND (refrigerated)



CHICKEN WINGS (frozen)

"The TurboChef ovens absolutely enhance my ability to be able to serve food in the way we do at the restaurant – at the last moment, where everything is just perfectly cooked, perfectly fresh. Speed, quality, purity. All these things are answered with the TurboChef oven."

– **CHARLIE TROTTER**, Principal
Trotters to Go

"Consumers don't have to stand in line to get our cooked-to-order products."

– **MICHAEL J. WATZ**, Director, New Concept Development
Loews Cineplex Entertainment

"We chose the C3 oven because of its overwhelming versatility."

– **MARK THOMAS**, Vice President
Well Bread Restaurant Services Group,
SportServices Corporation

"TurboChef has been second to none in labor savings, cooking versatility and food quality."

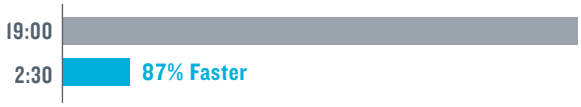
– **DENNIS KANE**, Executive Chef
Holiday Inn Franchises

"This is the oven that will change restaurant cooking in the future."

– **DEAN FEARING**, Executive Chef
Mansion on Turtle Creek

SALMON FILLET (refrigerated)

7 PEPPERONI PIZZA (frozen)



All food shown was prepared in a TurboChef speed cook oven.

STANDARD FEATURES

- Two Ceramic Cooking Platters and Wave Guide Caps
- Forced vertical recirculated impingement hot air system
- Bottom-launched microwave system
- Variable speed Blower Motor
- Programmable with up to 64 product cooking profiles
- Computerized, built-in self-diagnostic monitor for oven components and performance
- Stackable design
- Catalytic Converter eliminates flavor transfer between foods, reduces emissions/qualifies for ventless operation
- Warranty – one year parts and labor

CONSTRUCTION

Exterior

- 430 stainless steel front, top, sides and back
- 4 (102 mm) chrome plated adjustable legs
- Powder coated handle
- Cool to the touch pull down door with microwave seal

Interior

- Fully insulated Cook Chamber
- 304 stainless steel liner with large radius corners
- Removable Ceramic Cooking Platter with moulded product standoffs
- Removable Wave Guide Cap
- 304 stainless steel removable grease collection pan

DIMENSIONS

- Single Units

Height	21.5	(546 mm)
on legs	25.5	(648 mm)
Width	29	(736 mm)
Depth	29.5	(749 mm)
with handle	32.25	(819 mm)
Weight	255 lbs.	(116 kg)

- Cook Chamber

Height	7.1	(180 mm)
Width	17.8	(452 mm)
Depth	14.5	(368 mm)
Volume	1.1 cu. ft.	(31 Liters)

- Wall Clearance

Top/Sides	2	(51 mm)

CERTIFICATIONS

UL, NSF, cUL

TurboChef reserves the right to make substitutions of components or change specifications without prior notice. Multiple patents pending.

CONTROL OPTIONS

C3 Professional

- Simplified interface, non-programmable

C3 Smart

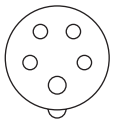
- Smart intuitive control with built-in cooking profiles to assist the operator

C3 Custom

- Customer/item specific profiles that are developed with TurboChef for ease of operation
- RS 232 communication port provides direct computer and MIM box access to update menu selections and change product information

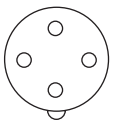
ELECTRICAL SPECIFICATIONS

Europe/Asia/Pacific/Australia



- C3/C Mult Model (3 Phase, TC3-0602-1w)

Phase	3 Phase
Voltage	380-415 VAC
Frequency	50 or 60 Hz
Current	16 Amp
Cord	5 wire (inc. ground), 1.5m H07RN-F
Plug	IEC 309, 5pin, 32 Amp, (red)
Max Input	7.4 kW
Microwave Power In	2 kW



- C3/C Mult Model

Phase	3 Phase
Voltage	230 VAC
Frequency	50 Hz
Current	30 amp
Cord	4 wire (inc. ground)
Plug	IEC 309, 4pin, 32 Amp, (blue)
Max Input	7.4 kW

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